



United States
Department of
Agriculture

Agricultural
Marketing
Service

STOP 0253 – Room 2610-S
1400 Independence Avenue, SW.
Washington, DC 20250-0253

ERRATA PAGE

May 2005

This errata page is being issued to correct the Food and Nutrition Service Product Codes identified in Attachment I, page 6 and Attachment II, page 7. The correct product codes are shown below.

Document	Item	Product Code
Attachment I	Pork Taco Filing, Fully Cooked	A718
Attachment I	Breaded Pork Patties, Fully Cooked	A713
Attachment I	Pork Sloppy Joe Mix, Fully Cooked	A712
Attachment II	Beef Patties with SPP, Homestyle, Fully cooked	A706
Attachment II	Beef Taco Filling, Fully Cooked	A714
Attachment II	Breaded Beef Patties, Fully Cooked	A715
Attachment II	Beef Sloppy Joe Mix, Fully Cooked	A716
Attachment II	Beef Crumbles, Fully Cooked	A717

E. PREPARATION FOR DELIVERY**1. PACKAGING AND PACKING**

- a) Packaging – Patties will be either vacuum packaged or packed in a sealed (tamper proof) package. Pork taco fillings and sloppy joe mix will be hot-filled into reheatable high oxygen and high moisture barrier pouches.
- b) Packing – Four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound primary containers (packages) will be packed in a 40-pound (net weight) shipping container.

2. LABELING

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.

- a) Primary Container Labels – Primary container labels will contain the following information:
 - (1) A “Best-If-Used-By” date.
 - (2) A nutrition facts panel based on actual nutritional analysis of the product.
 - (3) A traceability code that is traced back to establishment number, production lot, and date.
- b) Shipping Container Labels – Shipping container labels will contain the following information:
 - (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
 - (2) Applicable contract number.
 - (3) A traceability code that is traced back to establishment number, production lot, and date.
 - (4) A nutrition facts panel based on actual nutritional analysis of the product.
 - (5) The appropriate product code listed in the table below for each of the items.



Product Code	
Item	Code
Pork Taco Filling, Fully Cooked	A718
Breaded Pork Patties, Fully Cooked	A713
Pork Sloppy Joe Mix, Fully Cooked	A712
Pork Sausage Patties, Fully Cooked, 2.7 ounce	A707
Pork Sausage Breakfast Patties, Fully Cooked, 1.2 ounce	A708
Pork Sausage Links, Skinless, Fully Cooked, 1.0 ounce	A719
Pork Sausage Crumbles, Fully Cooked	A720

All labeling illustrations must be provided.

- (5) The appropriate product code listed in the table below for each of the items.

Product Code	
Item	Code
Beef Patties with SPP, Homestyle, Fully Cooked	A706
Beef Taco Filling, Fully Cooked	A714
Breaded Beef Patties, Fully Cooked	A715
Beef Sloppy Joe Mix, Fully Cooked	A716
Beef Crumbles, Fully Cooked	A717

All labeling illustrations must be provided.

3. CLOSURE

Shipping containers will be closed by strapping, taping or gluing.

4. PALLETIZED UNIT LOADS

All products will be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

F. DELIVERY UNIT

Each delivery unit will consist of 1,000 cases and 40,000 pounds except for beef patties, homestyle, fully cooked, which will consist of 950 cases and 38,000 pounds.

G. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINER

Only one size and style of primary (bags) and shipping containers may be offered in an individual shipping unit.

2. TEMPERATURE

All products will not exceed 0° F at the time of shipment and delivery.

3. SEALING

All products must be delivered to AMS destinations under seal.